



## KUIH TALAM

### *A Minor Description....*

**Kuih Talam** is a common local Malay word for cakes and desserts made with the use of large metal trays called talam. This popular type of kuih consists of two distinctive layers in term of taste and texture.

**The Puteri Salat**, one of our bestselling dessert, comes with the top layer of the dessert made from batter flavored with pandan extract and the bottom white layer made from coconut milk flavored batter. The flavour of both layers complement each other and provide a rich and delightful savory taste.

Kuih Talam does not have a specific form or shape because it follows the shape of the metal trays used. After the dessert is made, it is then cut into different serving sizes with the serving size depending roughly on the cut requested. If it's made to be served in a function, it can be cut into small bite size desserts. If it's made for resale, it can be cut into larger pieces.

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## OVERVIEW

- Dimensions : 12 by 12 inches.
- Please indicate choice of Serving/Cuts: 60 pieces or 120 pieces.
- Orders are to be placed at least 3 days(excluding Monday) in advance.
- A 50% deposit is required for all orders with the remainder payable on pickup/delivery.
- Only Cash payment is accepted. All deposits are non-refundable.
- A minimum of 48hrs notice is required for any changes or amendments to orders.
- A delivery charge of S\$20-30 (depending on location) is applicable for every order.
- Free residential islandwide delivery for Orders above 7 Trays.
- Do call us if you wish to enquire more on our services.



## KUIH TALAM - DESSERTS

PRODUCT ITEM	PRICE (\$)
<i>Talam Semarang</i>	30.00
<i>Talam Sri Manis</i>	30.00
<i>Koleh Koleh</i>	30.00
<i>Puteri Salat</i>	28.00
<i>Puteri Salat Pulut Hitam</i>	28.00
<i>Puteri Salat Kacang Lepat</i>	28.00
<i>Puteri Salat Kacang Lepat Gula Melaka</i>	28.00
<i>Taman Sari</i>	28.00
<i>Talam Ubi</i>	28.00
<i>Bingka Ubi</i>	28.00
<i>Talam Jagong</i>	28.00
<i>Talam Beras</i>	28.00
<i>Talam Keladi</i>	28.00
<i>Talam Suji</i>	28.00
<i>Talam Pandan</i>	28.00
<i>Talam Pisang</i>	28.00
<i>Talam Chendol</i>	28.00
<i>Kaswi</i>	28.00
<i>Agar-agar Gudir - 50 pieces</i>	25.00



## MIDDLE EASTERN CUISINE

### PRODUCT ITEM

### PRICE (\$)

#### MAIN COURSES — RICE DISHES

*Nasi Burkhari (chicken)* \$7.50

*Nasi Burkhari (mutton)* \$8.00

*Bukhari Rice is fragrant flavourful rice dish of Middle Eastern origins, normally served with roast chicken or mutton.*

*Nasi Mandhi (chicken)* \$7.50

*Nasi Mandhi (mutton)* \$8.00

*Mandi Rice is the renowned rice dish of Hadhramaut, cooked together with meat and various spices in a traditional underground charcoal oven.*

*Nasi Kabsa (chicken)* \$7.50

*Nasi Kabsa (mutton)* \$8.00

*A traditional Middle Eastern dish consisting of chicken or mutton served on steaming rice cooked with Kabsa spices.*

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#### MAIN DISHES - ALA CARTE

#### DINE-IN

#### TAKEAWAY

*Shakshouka* \$5.00 \$5.50

*A favourite middle eastern dish of eggs poached in a spicy sauce made of tomatoes, chili peppers, onions and mutton.*

*Foul Medames / Kacang Phool* \$3.50 \$4.00

*An Egyptian dish of cooked and mashed fava beans served with vegetable oil, cumin with chopped parsley, onions and garlic.*